# Karaman hacı lokuru (tahini butter pastry cubes)

**Whole recipe**

## Ingredients

| | |
|---|---|
| **1 kg** | Wheat flour<br>9½ glass |
| **400 g** | Butter<br>2 glass |
| **200 g** | Tahini<br>1 glass |
| **4 g** | Salt<br>¾ tsp |
| **400 g** | Water<br>2 glass |

## Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

## Method

1. Mix the flour, butter, tahini and salt.
2. Add the water and knead into a firm dough. Rest it for 3-5 minutes.
   **3 min**
3. Cut the dough into 100 g pieces and roll them round by hand. Cover with a cloth and rest for 15 minutes.
   **15 min**
4. Stretch each piece by hand into a rope about 2 cm thick. Cut with a sharp knife every 2 cm, turning the dough on its axis with each cut to make cubes.
5. Arrange the cubes on a tray and bake until the surface turns brown. Eat warm or cold.
   **15 min**

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